

**COOKING:** Use a thermometer to determine accurate food temperatures. Follow proper internal food temperature requirements for potentially hazardous foods.

Poultry products	165°F
Reheating for hot holding	165°F
Ground beef	155°F
Pork products	145°F
Lamb products	145°F
Fish and whole cuts of beef	145°F
Eggs	145°F
Commercially processed, ready-to-eat foods (i.e. precooked hot dogs)	140°F

*\*These are minimal temperatures – hotter is safer!\**

#### Holding temperatures:

KEEP HOT FOODS HOT 135°F OR HIGHER  
KEEP COLD FOODS COLD 41°F OR LOWER

Transported foods must be adequately protected and maintain proper holding temperatures at all times.

**THERMOMETERS:** A thermometer is required to check internal food temperatures. The most common is a stem thermometer that reads 0°F to 220°F. Avoid mercury thermometers.

#### USING A STEM THERMOMETER:

- 1) Sanitize thermometer.
- 2) Insert into the thickest part of food or middle of liquid. Insert to the sensing area (usually a dimple) on the stem.
- 3) Allow time for thermometer to stabilize. (apx. 30 seconds)
- 4) Read temperature.
- 5) Clean and sanitize thermometer before checking each food.

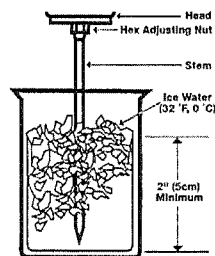
**CALIBRATING A STEM THERMOMETER:** 1) Fill a glass with half water and half ice.

2) Submerge thermometer into ice water so the dimple mark or sensing area on the thermometer is immersed.

3) Thermometer should read 32°F.

4) *If it doesn't,* With thermometer still in ice water, use a wrench or pliers to adjust the nut under the head of the thermometer. Turn until it reads 32°F.

5) If temperature does not adjust, the thermometer may need replaced.



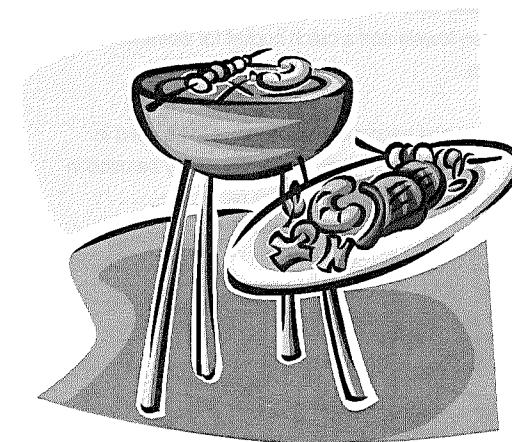
#### VIOLATIONS OF ANY OF THESE ITEMS SHALL BE GROUNDS FOR REVOCATION OF YOUR PERMIT.

POTENTIALLY HAZARDOUS FOODS FOUND TO BE  
CONTAMINATED, ADULTERATED OR NOT  
MAINTAINED AT PROPER TEMPERATURES WILL BE  
CONFISCATED AND DESTROYED.

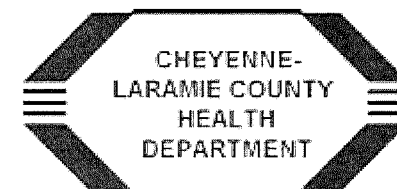
#### If event is in city limits contact:

City Fire Department (307) 637-6311 for guidelines on cooking equipment, power sources and tent usage.  
City Clerk's Office (307) 638-4301 for licensing information.

## TEMPORARY FOOD



## GUIDELINES



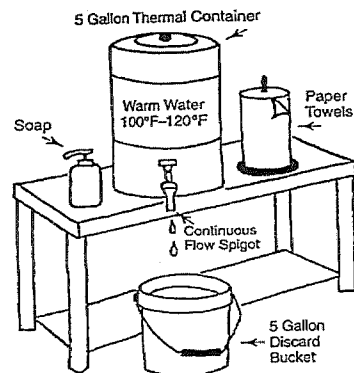
**ENVIRONMENTAL HEALTH**  
**100 CENTRAL AVE., RM 261**  
**CHEYENNE, WY 82007**  
**Phn. (307) 633-4090**  
**Fax (307) 633-4038**

**APPROVED SOURCES:** All foods must be from approved sources and in sound condition. All meats and poultry must be USDA approved.

**FOOD PREPARATION:** Foods must be prepared on site or at an approved licensed commercial facility. No home prepared food may be served.

**HANDWASHING:** Hand washing facilities shall be provided within each food stand. Set-up shall include warm water (in a vessel that has a turn on spout), soap, single use towels and a catch bucket for wastewater collection.

✗ Gloves and hand sanitizers are not to be used in place of hand washing. However, they may be used in addition to hand washing for extra protection.



**PERSONAL HYGIENE:** Food handlers are required to have clean body, hands and clothing and wear proper and **effective** hair restraint and apron. All hair must be restrained under a hat, hairnet or scarf. Clothing and shoes must be appropriate to protect food. Gloves must be worn to cover artificial nails and bandages. No smoking, eating or drinking within food area. Keep jewelry wear to a minimum. This includes facial piercings. Most importantly, **WASH YOUR HANDS, WASH YOUR HANDS, and WASH YOUR HANDS.** Employees with flu-like symptoms are restricted from working.

**STAND SETUP:** Place stand on hard cleanable surface. Use plywood or similar material in good repair if hard surface is not available. If outdoors, an overhead covering such as tent or awning is required over cooking and serving areas.

**STORAGE:** Store food and food related items off of floor or ground and provide coverings to shield from physical contamination and the public.

**EQUIPMENT/UTENSILS:** Use approved equipment. Do not use one (1) piece crock pots, wooden utensils, or enamelware. Multi-use equipment shall be cleaned and sanitized between uses to prevent cross contamination. Provide enough utensils to replace one in the event of contamination. Propane grills and similar cooking equipment must have lids and be placed outside of tent/awning in accordance with fire department regulations. Grills made from drums previously used for oil, chemical storage or similar must not be used. Proof that drum-type grills are manufactured from acceptable materials may be required.

**SERVICE:** Foods must be served by a designated food handler. No buffet style set-ups for temporary food service without proper sneeze guards and utensils in use. Do not handle ready-to-eat foods with bare hands; use gloves, tongs or deli papers.

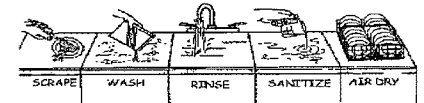
**NO LEFTOVERS:** All prepared and opened packages of foods must be discarded at the end of the day.

**ICE:** Ice must be from an approved source. Never break ice bags on the floor/ground. Ice used to cool food and beverages may not be served as edible ice. Use handled scoops for dispensing. On especially hot days, ensure an adequate supply of ice to maintain proper cold holding temperatures.

**DISHWASHING:** Facilities to wash, rinse and sanitize equipment/utensils must be provided. ✗ Single use materials are recommended to help reduce the amount of dishwashing.

**OPTIONS FOR DISHWASHING INCLUDE:**

- Utilize an approved commissary with a three compartment sink or dishwasher. (Written permission may be required.)
- Upon Health Department approval, if small amounts of utensils need to be washed, a bucket system may be used. Provide a separate bucket: one each for wash, rinse and sanitize. Provide an area for sanitary air drying. Appropriate test strips are required to test sanitizer concentration.



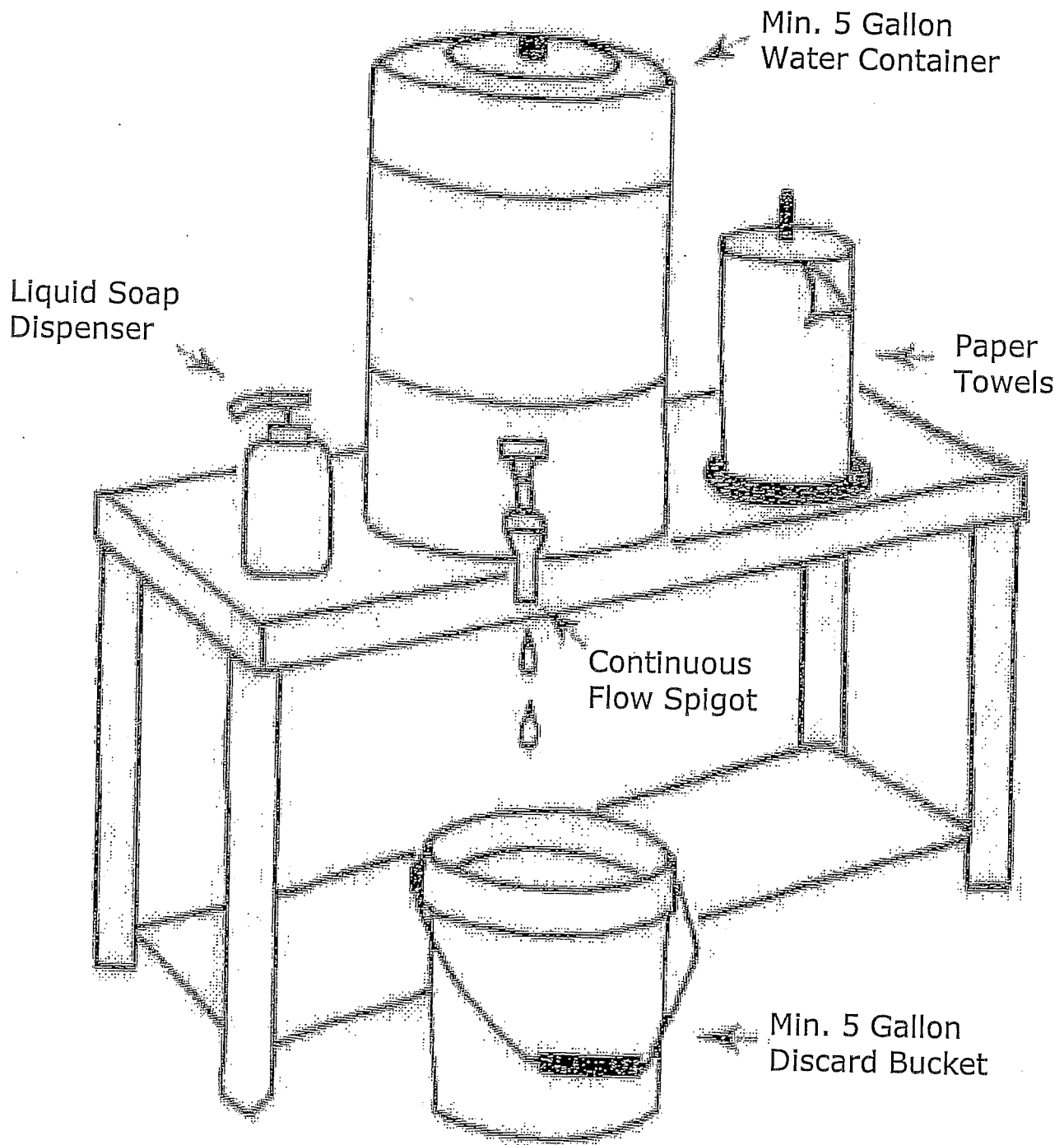
**SANITIZING:** Either a chlorine or quaternary ammonia sanitizing solution is required. Provide appropriate test strips for type of sanitizer being used. Mix with warm water and maintain chlorine at 50-100 ppm and quaternary ammonia at 200 ppm. This solution is used to sanitize wiping cloths or in place equipment and food contact surfaces and may be mixed in a bucket or spray bottle.

**SOLID WASTE:** Provide an adequate number of covered receptacles for stand waste and customer waste. Dispose of properly.

**WASTEWATER:** Provide container with no leakage or spillage onto the ground. Dispose of properly. Do not dump onto ground or down storm sewers.

**PEST CONTROL:** Keep foods covered and stored off of the ground or floor. Quickly clean up spills. Mow the grass, get rid of standing water and properly dispose of waste. Only non chemical applications may be used.

# Temporary Handwashing Station



**\*\*Required in Each Food Booth**

# **WASH YOUR HANDS**

FOR YOUR PROTECTION AND  
THAT OF THE PUBLIC

**NO SMOKING**

**IN FOOD SERVICE AREA**

**DIVISION OF ENVIRONMENTAL HEALTH  
CHEYENNE, WYOMING**